

EXTRA VIRGIN ORGANIC OLIVE OIL D.O.P. “LAMETIA” DONNANTONIO

AREA OF PRODUCTION

Feud of Maida, Maida, Donnantonio

ALTITUDE

100 meters above sea level

CULTIVAR

Carolea 100% Monovarietal

OLIVE GROVES CHARACTERISTICS

Secular olive groves with condensation made in the 80's and bred in monocone

HARVEST METHOD

Mechanized

HARVEST PERIOD

From the end of September to the end of October

PROCESSING

Cold pressing on a continuous cycle in two phases and a half with kneading with controlled atmosphere and automation

YIELD 12%

AVERAGE ANNUAL PRODUCTION

20.000 kg

SALES FORMATS

Lt. 5-3-0, 50-0, 25-0, 1

CHEMICAL QUALITY

Lower acidity than 0,3
Lower peroxides than 8
Polyphenols exceeding than 250
K270 lower than 0,2
K232 lower than 2
Delta k -0.004
Wax lower than 250 mg/kg

NUTRACEUTICAL QUALITIES

The daily intake of 20 gr of olive oil contributes to the protection of blood lipids from oxidative stress, thanks to the contribution of polyphenols. Replacing dietary saturated fats with unsaturated fats, such as oleic acid, it helps to maintain the normal levels of cholesterol in the blood.



ORGANOLEPTIC QUALITIES

Fruity green olive exceeding 5 Me
Bitter exceeding 5 Me
Spicy exceeding 5 Me

ORGANOLEPTIC DESCRIPTION

On the nose, it fell a fruity green olive accompanied from scent of leaf, grass and tomato. On the palate, the soft flavor in the beginning gives way to the bitter and to the powerful and persistent spicy. The aftertaste reminiscent of the thistle and notes of almond and tomato. Balanced and fresh. Leave a pleasant sensation into the mouth.

PAIRING

It's an oil that discloses its highest quality used raw in a vegetable soup or to flavor cooked vegetables and tomato salad. It's great on bread for bruschetta and to flavour a steak grilled meat.

*Garavito
Costantino*



EXTRA VIRGIN ORGANIC OLIVE OIL COSTANTINO IMPIANO

AREA OF PRODUCTION

Feud of Maida, San Pietro in Maida, Impiano

ALTITUDE

250 meters above sea level

CULTIVAR

Carolea 100% Monovarietal

OLIVE GROVES CHARACTERISTICS

Secular olive groves policone

HARVEST METHOD

Mechanized

HARVEST PERIOD

From the end of October to the middle of November

PROCESSING

Cold pressing on a continuous cycle in two phases and a half with kneading with controlled atmosphere and automation

YIELD 14%

AVERAGE ANNUAL PRODUCTION

20.000 kg

SALES FORMATS

Lt. 5-3-0, 50-0, 25-0, 1

CHEMICAL QUALITY

Lower acidity than 0,4
Lower peroxides than 10
Polyphenols exceeding than 200
K270 lower than 0,2
K232 lower than 2
Delta k -0.004
Wax lower than 250 mg/kg

NUTRACEUTICAL QUALITIES

The daily intake of 20 gr of olive oil contributes to the protection of blood lipids from oxidative stress, thanks to the contribution of polyphenols. Replacing dietary saturated fats with unsaturated fats, such as oleic acid, it helps to maintain the normal levels of cholesterol in the blood.



ORGANOLEPTIC QUALITIES

Fruity green olive exceeding 5 Me
Bitter exceeding 5 Me
Spicy exceeding 5 Me

ORGANOLEPTIC DESCRIPTION

On the nose, it fell a fruity green olive accompanied from scent of leaf, almond and tomato. On the palate, the soft flavor is intense and followed to the bitter and to a medium spicy. The aftertaste reminiscent of the thistle and notes of almond and tomato. Full-bodied and long persistence.

PAIRING

It's an oil that can be used for cooking any kind of dish, as it has a delicate almond scent that combines good with both meat and fish, bringing out the flavors. It is advisable in a mixed seasonable salad, in a tomato sauce and grilled white meats.

*Garavito
Costantino*

